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<http://www.kickbackavl.com>

Jack of the Wood

ABOUT JACK OF THE WOOD

Longtime Asheville favorite offering locally sourced pub-grub, with an Irish lilt, of course!

Appetizers

Arugula Salad	\$15.00
<i>Arugula, Granny Smith Apples, Dried Cherries, Candied Pecans, Blue Cheese Crumbles, Citrus Vinaigrette</i>	
Brew House Salad	\$15.00
<i>A light salad of mixed greens, tomato, cucumber, carrots, red onion, shredded cheddar cheese, served with crisp garlic baguette. Your choice of house made ranch, blue cheese, or citrus vinaigrette.</i>	
Garlic Hummus	\$15.00
<i>Made in house, seasonal veggies, paprika oil, and naan</i>	
Blunt Bavarian Pretzel Knots	\$12.50
<i>Local Blunt Pretzel Knots served with house made lager cheese</i>	
6 Chicken Wings	\$15.00
<i>Crispy wings tossed in Jacks Buffalo served or BBQ sauce served with our house- made blue cheese dressing</i>	
Garlic & Cheese Fries	\$12.50
<i>A pub classic! Fries topped with fresh garlic and cheddar cheese.</i>	
Philly Fries	\$20.00
<i>Choice of steak, chicken, tempeh, grilled onions and peppers, American cheese, and a spicy aioli.</i>	
Buffalo Chicken Fries	\$20.00
<i>Fries topped with fried buffalo chicken, blue cheese dressing, and Jacks buffalo sauce</i>	
Ploughman's Platter	\$25.00
<i>Assorted local meats, cheeses, pickled vegetables, Lusty Monk Mustard, and in house-made jam, toasted city bakery baguette.</i>	

ENTREES

Fish and Chips	\$22.50
<i>Wild Caught Cod, Guinness batter, remoulade, and seared lemon with house slaw and pub fries</i>	
Shepherds Pie	\$22.50
<i>Spiced Lamb, Peas, Carrots, Oyster Mushrooms, Cheddar Cheese, Mashed Potatoes</i>	

SAMMYS!

served with house potato chips or sub a different side for an upcharge!	
Jack's Burger	\$20.00
<i>House made bacon, aged white cheddar, smoked mayo. Comes with lettuce, tomato, onion, and house made pickles</i>	
Classic Reuben	\$20.00
<i>Pastrami, Swiss, house made sauerkraut, caramelized onions, and 1000 island on City Bakery's Jewish Rye</i>	
Jacks Veggie Burger	\$18.75
<i>Garbanzo beans and oyster mushroom burger, chevre, harrisa mayo, arugula, tomato, red onion, on a City Bakery Bun.</i>	
Tempeh Reuben	\$20.00
<i>Tempeh, Swiss, house made sauerkraut, caramelized onions, and 1000 island on City Bakery's Jewish Rye</i>	
Philly Cheesesteak	\$20.00
<i>Shaved Ribeye, Grilled Onions, Peppers, white American Cheese, on an Amoroso Roll</i>	
Chicken Philly Cheesesteak	\$20.00
<i>Chicken Breast, Grilled Onions, Peppers, white American Cheese, on an Amoroso Roll</i>	
Veggie Cheesesteak	\$20.00
<i>Tempeh, Grilled Onions, Peppers, white American Cheese, on an Amoroso Roll</i>	
The Tristan	\$20.00
<i>Fried Joyce Farms Chicken Breast served on a City Bakery ciabatta bread, your choice of style!</i>	

SPECIAL ENTREE

Shrimp and Grits	\$25.00
<i>Sauteed Shrimp with Andouille sausage and calabrese peppers, served over stone ground yellow grits and southern greens, topped with an oyster mushroom and lamb demi</i>	

SIDES

Crispy Brussels	\$6.25
<i>Honey Sumac Vinaigrette</i>	
Mixed Green Salad	\$5.00
<i>cucumber and tomato</i>	
Pub Fries	\$6.25
House Chips	\$5.00
Toasted Baguette	\$5.00
Slaw	\$6.25